



Sample Mid-Autumn Chilli Menu

Please note, this is a sample menu. Menu items and pricing are subject to change.

Mid-Autumn Festival is one of the most important Chinese festivals, falling on the fifteenth day of the eighth month in the lunar calendar during a full moon. Celebrating the legend of Chang'e, the moon goddess and Houyi, the archer, Mid-Autumn Festival is a time for gathering, thanksgiving and praying. Hutong's Mid-Autumn menu showcases a menu of chilli, highlighting the ingredient integral to Sichuan cooking that it is known for.

香醋四季豆 (V, S, SE)

Chilled string beans with Sichuan ginger sauce

香水墨片 (MO, S, SE)

Cuttlefish & enoki mushroom with white sesame & chilli oil

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鲜椒泡菜酥鱼 (C, F, S, SE)

Whole crispy sea bass with pickled chilli sauce

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大红灯笼高高挂 (C, CR)

Red lantern

Crispy soft-shell crab with Sichuan dried chilli

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红汤滋味牛柳 (C, CE, E, S, SE)

Beef-tenderloin in spicy chilli broth

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泡椒炒双鲜 (SE)

Wok-fried asparagus with pickled peppers

胡同米饭 (C, CR, F, S, SE)

Hutong spicy fried rice with prawns, fennel seeds and chilli oil

£70.00 per person

(Minimum of 2 persons, for the whole table only)

Key to allergens:

C – cereals containing gluten, CE – celery and celeriac, CR – crustaceans, E – eggs, F – fish, L – lupin, P – peanuts, M – milk, MO – molluscs, MU – mustard, N – nuts, S – soya beans, SE – sesame, SU – sulphur dioxide

All dim sum may contain traces of nuts and most of our dishes contain sesame. Please let your waiter or waitress know if you have severe allergies or intolerances. Key to allergens, please see opposite page.

欢迎使用银联卡 All prices include 20% VAT at the current rate. A 12.5% discretionary service charge will be added to the final bill